Connors Steak & Seafood

~ Established 1992 ~

HOMEMADE DRESSINGS

Buttermilk Ranch
Avocado Lime Ranch
Blue Cheese
Honey Mustard
Thousand Island
Vinaigrettes:
Champagne
Balsamic
Sweet Red Wine

ADD ONS

Soup, Caesar or House Salad* 7
Spinach & Strawberry Salad* 8
Wedge Salad 8
Four Jumbo Grilled Shrimp 13
4 oz Jumbo Lump Crab Cake 16
Cold Water Lobster Tail† market

SIDES

White Cheddar Mac 'n' Cheese
Garlic Herb Mashed Potato
Fire-Roasted Creamed Corn
Asiago Creamed Spinach
Fresh Steamed Broccoli
Idaho Baked Potato
Sweet Potato Fries
French Fries
Brussels Sprouts
Brown Rice Pilaf
Grilled Asparagus +3
Truffled Deviled Eggs +4

Amy Peterson ~ *General Manager*

† Items cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

*Does or may contain nuts.

—Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.

—Visit our website to make reservations, find locations, purchase gift cards, and more. We welcome and appreciate your comments.

connorsrestaurant.com

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Superior Dining Experiences. Everyday.

SATISFACTION GUARANTEED

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STARTERS & SMALL PLATES

Signature Lobster Crab Bisque or Homemade Soup of the Day 7
Voodoo Shrimp hand-breaded popcorn shrimp in spicy remoulade sauce, green onion 16
Crispy Calamari zesty homemade cocktail sauce 18
Jumbo Lump Crab Cocktail jumbo lump crab, avocado, shallot, jalapeño, caper, garlic-dill aioli 21
Lobster Dip warm and creamy, fire-roasted corn, seasoned prawn crisps 18
Spicy Korean-Style Ribs fire-braised baby back ribs, spicy Korean sauce, crushed wonton, green onion 15
Fried Green Tomatoes cheese grits, andouille cream sauce, parmesan cheese 15
Blue Point Oysters† half or full dozen, freshly shucked, on the half shell market
Shrimp Cocktail five jumbo shrimp, zesty homemade cocktail sauce 17
Batter Fried Mushrooms hand-breaded button mushrooms, creole mustard sauce 13
Ahi Tuna Stack† avocado, pineapple chipotle salsa, fire-roasted corn, sriracha aioli, sesame wontons 20
Truffled Deviled Eggs truffle oil, fresh cilantro, brown sugar bacon 15
Chilled Seafood Platter† blue point oysters, jumbo lump crab cocktail, jumbo shrimp, ahi tuna, cold water lobster tail market

SALADS & SANDWICHES

Cobb Salad crispy chicken tenders, bacon, crumbled blue cheese, diced egg, carrot, tomato, roasted pepita 20
Chipotle Smoked Salmon Caesar Salad chilled & flaked salmon, diced tomato, onion, parmesan 20
Grilled Chicken Spinach Salad* strawberry, crumbled blue cheese, walnut, sweet red wine vinaigrette 20
Steak Caesar Salad† thinly sliced sirloin, diced tomato, onion, crumbled blue cheese 21
Cajun Grouper Reuben† marble rye, coleslaw, white American cheese, thousand island, french fries 24
Boursin Burger† sautéed mushroom, homemade boursin, crispy tobacco onion, french fries 19
Grilled Chicken Club ham, bacon, cheddar & jack, lettuce, tomato, pickle, mayo, french fries 19

SIGNATURE CUTS

- SOUP, CAESAR, OR HOUSE SALAD* AND BAKED POTATO INCLUDED
- ADD WEDGE OR SPINACH* SALAD +1

Ribeye† 14 oz, well marbled, heavily aged 43
Filet Mignon† 6 oz or 9 oz, center cut tenderloin 41/47
Blue Cheese Filet† 6 oz or 9 oz, blue cheese butter, red wine reduction 44/50
Boursin Filet† 6 oz or 9 oz, homemade boursin, crispy tobacco onion 43/49
Connors Prime Rib† 12 oz, slow cooked, au jus ...custom cut +3 per oz 41
New York Strip† 14 oz, "king of beef" 43
Espresso Rub New York Strip† 14 oz, espresso rub, red eye demi glacé 46
Sirloin† 10 oz, rich, flavorful, center cut 34
Pork Chop† 12 oz, bone-in, cherry demi glacé, apple chutney garnish 39
Australian Lamb Chops† four 3 oz chops, rosemary mint demi glacé 48
USDA Prime or Dry Aged Steak† highest quality, top two percent of beef market

ENHANCEMENTS

Black Truffle Butter 5
Boursin Cheese & Tobacco Onion 4
Espresso Rub & Red Eye Demi Glacé 3
Blue Cheese Butter w/Red Wine Reduction 5
Demi Glacé & Mushroom 4
Scampi Butter w/Two Grilled Shrimp 7
Oscar featuring Jumbo Lump Crab, Asparagus, Hollandaise 14

SEAFOOD SPECIALTIES

- INCLUDES CHOICE OF SIDE
- ADD SOUP, CAESAR, OR HOUSE SALAD* +7
- ADD WEDGE OR SPINACH* SALAD +8

Parmesan-Encrusted Alaskan Halibut† baked, lemon wine sauce, over brown rice pilaf 38
Oscar-Style Chilean Sea Bass† mesquite grilled, over brown rice pilaf 49
Connors Crab Cakes two 4 oz jumbo lump crab cakes, garlic-dill aioli 38
Atlantic Salmon† mesquite grilled, sun-dried tomato & fennel peperonata topping, over brown rice pilaf 29
Cajun Red Grouper† mesquite grilled, chipotle tomato butter, over brown rice pilaf 35
Cold Water Lobster Tail† 10-12 oz each, single or twin tails, drawn butter market

SHRIMP & CHICKEN

- CHOICE OF SIDE INCLUDED AS NOTED
- ADD SOUP, CAESAR, OR HOUSE SALAD* +7
- ADD WEDGE OR SPINACH* SALAD +8

Cilantro Lime Jumbo Shrimp mesquite grilled, garlic-dill aioli, over brown rice pilaf, choice of side 28
Chicken Parmesan hand-breaded, marinara, provolone and parmesan, over linguini, choice of side 25
Mediterranean Chicken goat cheese, sun-dried tomato & fennel peperonata, over mashed potato, choice of side 25
Linguini with Chicken basil cream, homemade boursin, mushroom, green onion, tomato ...sub shrimp +2 25
Chicken Piccata lemon wine sauce, caper, sun-dried tomato, over mashed potato, choice of side 25
Shrimp & Grits andouille cream sauce, bell pepper, onion, over cheese grits 26